



“Museum Brunch Buffet”

Upon Arrival

Bellini’s and Passion-Infused Iced Tea
-will be offered-

Hors d’Oeuvres

Vichyssoise Soup “Sip”
Brie, Blackberry Preserve and Toasted Almond Choux Puffs
Gravlax on Dark Bread with Mustard Dill "Café Des Artistes"
Bacon, Lettuce and Tomato Tartlets

Entrée

Omelets, prepared a la minute
Brie, Parsley and Caramelized Onion
Vermont Cheddar, Tomato and Asparagus
Caponata
Creamed Spinach and Swiss

Cold Poached Salmon with Mustard Dill Sauce
Penne with Fresh Basil, Tomato and Montrachet
Thirteen Ingredient Chopped Vegetable Salad
Fresh Fruit Salad with Berries
Petit Muffins, Croissants and Scones

Dessert

Lemon Meringue Tartlets
Macadamia Crème Brule in Demitasse
Petit Framboise Chocolate Truffle Cakes
French Macarons
Crème Puffs

Coffee and Tea with Accompaniments